



QUINTA DOS
CARVALHAIS

IMENSO SABER. IMENSO SABOR.

QUINTA DOS CARVALHAIS DUQUE DE VISEU WHITE 2018

TYPE: Still **COLOUR:** White

DESIGNATION OF ORIGIN: DOC Dão **REGION:** Dão

COUNTRY OF ORIGIN: Portugal

THE WINE

Produced for more than a decade now, Quinta dos Carvalhais Duque de Viseu White is a vivacious, attractive and elegant wine regarded as one of the best the Dão region has to offer. Duque de Viseu is produced at Quinta dos Carvalhais, a Sogrape Vinhos project renowned for reinvigorating wine production in the Dão. Now known as the region's specialist wine brand, it has a high-quality range of wines each of which reflect the Dão's elegance and diversity.

TASTING NOTES

A citrine colour with greenish tints. A young and intense fruity aroma, of citrus fruits and pineapple, with delicate notes of white flowers and a vegetal touch that gives the bouquet great freshness and complexity. Oak is well integrated. On the palate, this elegant medium-bodied wine has a lively, crisp acidity and further intense tones of fruit and white flowers that invite a long fresh finish.

HARVEST YEAR

In 2018, the annual climate was marked by extreme weather that affected the vegetative cycle. On the one hand, October was very dry, while on the other, winter and spring were cold and rainy with an elevated risk of disease leading to more intense work in the vineyard. Summer was fairly warm and dry, which led to blanching and a loss in production. Despite a shortage of grapes, due to the prevalence of diseases and blanching, the grapes that entered the winery were very healthy and produced very fresh wines of great quality.

WINEMAKER: Beatriz Cabral de Almeida

VARIETIES: 40% Encruzado, 28% Malvasia Fina, 20% Bical, 12% Gouveio

WINEMAKING

After destemming and soft-crushing, the grape must - suitably protected from oxidation - was subject to static decanting at low temperature for 24 hours, in order to achieve the desired limpidity. The different grape varieties used in this wine were vinified separately in stainless steel tanks at a controlled temperature of 16°C, and underwent a 20-day fermentation period.

MATURATION

80% of Duque de Viseu White's final blend matured for 4 months in stainless steel tanks, the remaining 20% aged in French oak for the same period. After the maturation phase, the final blend was made and the wine bottled.

STORE

One of the principal characteristics of good white wines from the Dão is their longevity. Although it reveals a notable freshness in its first two years that will appeal to those who enjoy young white wines, Duque de Viseu White will evolve fantastically after this time and gain increasing complexity. Once opened, the wine reacts well to oxidation and can be stored in the refrigerator for 1-2 days without affecting its quality. Store horizontally in a cool, dry place.

SERVE

Ideally serve at between 9°C-11°C.

ENJOY

This wine pairs wonderfully with fish, seafood, salads, pasta and all types of poultry. It also works fantastically well as an aperitif.

TECHNICAL DETAILS

Alcohol: 13% | Total Acidity: 5,3 g/L (tartaric acid) | Sugar: 1,5 g/L | pH: 3,4

NUTRITIONAL INFORMATION

Alcohol: 10.3g/100mL | Sugar: 0.2g/100mL | Energetic value: 76kcal (318 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: Yes | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code

